



**SWISSBAKE®**  
INNOVATIVE BAKING SOLUTIONS

**CRÈME MUFFIN VEG - VANILLA**

A complete mix to prepare American style soft and moist egg free vanilla muffins.

- 1 **SWISSBAKE** 1000 g
- 2 **Vanilla** 200 g
- 3 **Water** 200 g
- 4 **Spices (optional)** 20 g

**BAKING METHOD**

Using a delivery mixer with the paddle attachment, blend the muffin mix with water and mix them at slow speed for 1 minute. Add oil and again mix at slow speed for 1 minute. Screen the batter and mix at medium speed for 30 seconds. Add chocolate and mix further at slow speed for 1 minute. Pour the batter into the muffin tray(s) and bake at 180°C to 190°C for 20 to 25 minutes.

**INGREDIENTS**

Wheat flour (T405), Sugar, Cocoa (processed), Oil (Cocoa), Yeast, Salt, Baking Powder (E501), Cocoa powder (50%), Natural vanilla flavouring, Baking Soda (E504), Emulsifier (E471), Eggs.

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SwissBake  
Switzerland

# CRÈME MUFFIN VEG - VANILLA

*A complete mix to prepare vanilla muffins.*

- ✓ Completely egg free
- ✓ Excellent rise and volume
- ✓ Soft and moist texture
- ✓ Long fresh keeping

## CRÈME MUFFIN VEG - VANILLA

SwissBake<sup>®</sup> Crème Muffin Veg - Vanilla is an easy to use complete mix for preparing rich, soft and dense American style muffins and cupcakes. This is a versatile mix that gives you both convenience and consistency in preparing a variety of muffins of your own style.



### BAKER RECIPE

CRÈME MUFFIN VEG - VANILLA	1000 gm
Water	385 gm
Shortening Oil	325 gm
Glycerine (Optional)	35 gm

### INGREDIENTS

Refined Wheat Flour, Sugar, Edible Vegetable Oil, Edible Starch, Milk Solids, Raising Agents (E541, E500), Iodised Salt, Nature Identical Flavourings, Stabiliser (E412, E415), Emulsifier (E471, E475).

### METHOD

Use Whisk blade for mixing. Blend the muffin mix and water on slow speed for 1 minute. Add oil and again mix on slow speed for 1 minute. Add glycerine(optional) and mix further on slow speed for 1 minute. Scrape the batter and mix on medium speed for 5 minutes. Pour into the baking tin and bake at 180°C to 200°C for 20 minutes to 30 minutes approximately.

PACK


 PAPER BAG  
 (5kg X 4)

DOSAGE



100%

STORAGE


 DRY AND HYGIENIC  
 ENVIRONMENT

SHELF LIFE



FROM MFG. DATE